FARMERS MARKET PERMIT APPLICATION FOR MCLEAN COUNTY

McLean Country Health Department For Office Use Only 200 W Front, Room 304 App. Approved______ Permit #_____ **Bloomington, IL 61701** Ph: (309) 888-5482 (Egg Only) _____ (Combination) Fax: (309) 888-5506 Email: mclean.eh@mcleancountyil.gov Website: http://health.mcleancountyil.gov Permit to be: Delivered Picked up □ Mailed \Box APPLICATION AND PERMIT FEE MUST BE RECEIVED AT LEAST 5 BUSINESS DAYS PRIOR TO 1st EVENT. The Farmers Market Permit can only be issued to a "Farmer" as defined in (410 ILCS 625/3.3) "Farmer" means an individual who is a resident of Illinois and owns or leases land in Illinois that is used as a farm, as that term is defined in Section 1-60 of the Property Tax Code, or that individual's employee. This permit allows for sale of product raised or grown on the farm of the farmer selling the product. Product allowed for sale with this permit includes: meat, poultry, dairy, eggs, and frozen, potentially hazardous foods that have the main ingredient grown or raised on the farm of the farmer selling the product. The frozen product, meat, poultry, and dairy must be prepackaged at a licensed or permitted processing facility. (Type or Print) I. Name of Business: Farm Address: Tax ID/Parcel Number or 911 Address II. Name of Applicant: Applicants address: _____ Mailing Address: Phone #:_____ Email: ____ III. Check the type of facility for which permit is being applied: Trailer Unit on Wheels An Existing Building Temporary Stand Other (Explain) **IV.** Facility Identification <u>Trailer</u> – Name of Trailer: License Plate Number: Existing Building/ Temporary Stand – Name of Building/Stand: Location: V. The first date and the location the applicant will operate in McLean County this year: (Note: this permit will expire on December 31 of the current year)

Date

Location or Event

VI.	List of McLean County farmers markets for which permit is being applied:				
	Date	Name of Farmer's Market	Location		
Pleas	e notify this departme	ent prior to attending a farmers' market not list			
IX.	Food product for s	sale			
List	all foods to be sold.	Licensed/Permitted processing facility nam	ne, address, contact information	on.	
1				<u>—</u>	
2					
3					
4					
5.					
•	\$75.00: Sale of only \$175.00: Sale of mu	y eggs ultiple allowed items (meat, poultry, dairy, eggs Farmers Market Checklist	s, manufactured product)		
Plead	se read the followin	ng and initial on the line provided to the r	ight of each statement hel	low	
Office	se read the followin	ig and initial on the line provided to the r	ight of each statement bei	Applicant's	
Use	Food and ice must be obtained from an approved source. Ice cannot be made at home.				
		altry products must be USDA or IDA inspected with a copy of the Illinois Meat Brokers Certificate in			
		rs must have an Illinois Egg License issued by the Da a copy of Illinois Department of Agriculture Eg			
	Adequate cold holding equipment must be provided to maintain potentially hazardous cold foods at 41°F or below. Mechanical refrigeration is strongly recommended.				
	Proper cold holding to	emperatures must be maintained during transportation	on		

A metal- stemmed thermometer must be provided (glass is not acceptable) ranging from $0^{\circ}F-220^{\circ}F$ for monitoring food temperatures. Thermometers must be accurate to +/- $3^{\circ}F$

	Additional Requirements for Sampling	g <mark>:</mark>					
	Attach a copy of the Illinois Sampling Certificate ———						
	A hand washing station must be provided including a water container with a hands-free flowing type spout, warm water, liquid soap, single use/disposable paper towels, and a container for catching wastewater.						
	Avoid direct hand contact with ready-to-eat foods b	y providing gloves, tongs, deli tissue, etc.					
	Water must be from a safe source. Municipal water or well water that has been tested. If you tap into a water supply a food grade hose is required, and devices (i.e. vacuum breakers) must be provided to prevent back flow and back siphonage when a connection to a water supply is needed.						
	Dishwashing facilities may be required such as a 3-equipment and utensils. Sanitizer concentration must (approximately 1 tablespoon or capful of bleach per	st be 50ppm chlorine or equivalent					
	Wiping cloth bucket must be provided with 100ppm chlorine concentration or equivalent to sanitize all food contact surfaces. Test strips are the only way to accurately determine sanitizer concentration.						
	All liquid wastewater must be disposed of into public sewers or in a manner approved by the Board of Health. Adequate waste receptacles must be provided.						
	All food stands must provide an overhead cover to protect the interior of the stand from the weather. Covers must be provided over all cooking equipment.						
with a	all the rules and regulations of the McLean Coun	ompleted it to the best of my knowledge, and I agree to comply ty Revised Code, Chapter 26 Food Service and the Illinois and acknowledge that I fully understand that any permit issued the McLean Revised Code.					
_	Signature of Applicant	Date					
_	Print Name	Title					

FOR OFFICE USE ONLY						
Date Permit Fee Received:	Amount: \$	Receipt: #				
Permit Fee Received By:						
Name of Representative Sanitarian Contacted		Date of Contact				
Signature of Sanitarian	Application	on Approved: Yes No No				
Comments:						

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